PARK HYATT SAIGON™

THE SEASONED TRAVELLER

NOVEMBER 2022

– PARK HYATT – MASTERS OF FOOD & WINE

PASSION WEEK

16 - 19 NOVEMBER, 2022

04



03 PASSION WEEK PROGRAMME





PASTRY BOUTIQUENEW MENU

SAIGON AFTER DARK

The art of curating nature lies not only in the world of culinary but also within blossoming flowers, at the floral design master class with Alfie Lin, Director of Floral Design at CNFlower. Having been lauded as "Master of New Oriental Floral Design Aesthetics", Alfie Lin is the master behind all floral installations at Park Hyatt Saigon. He and his team integrate the aesthetic elegance of European floral design with the spiritual sense of Vietnamese culture to highlight all distinguished features of the iconic hotel.

Restaurant - Stavanger

PASSI	W

16 - 19 NOVEMBER, 2022

EEK

THE LONG-ANTICIPATED RETURN OF WORLD-CLASS ART & DINING EVENT IN SAIGON

Celebrate various forms of art with masters from all walks of life and luxuriate in an extravagant gastronomic experience curated by world-renowned Michelin-star Chefs, exclusively at Park Hyatt Saigon.

Continuing to embody the profound philosophy of Park Hyatt brand - an epitome of the arts, architecture and design, local cultures, and worldclass food and wine, Park Hyatt Saigon proudly brings back the most exceptional event of the year - Passion Week. Being part of the Park Hyatt Masters of Food & Wine, Passion Week is an enlarged edition that gathers internationally acclaimed masters and prestigious Michelin star Chefs to celebrate a week full of art, craftsmanship, luxury lifestyles and gastronomy. From November 16 to November 19, discerning attendees will be introduced to a series of sophisticated master classes and spectacular gala lunches and dinners.

> For more information and booking, please contact: +84 28 3520 2342 or passionweek.saiph@hyatt.com



02 THE SEASONED TRAVELLER

The first Celebrity Chef in this year lineup is one-Michelin-star Chef Alan Taudon. Now the Executive Chef at L'Orangerie, Four Seasons Hotel George V, Paris, Alan Taudon curates dishes with bold flavours complimented by distinctive aroma, bringing epicures a balanced and feminine culinary journey. Alongside, two-Michelin-star Chef Sven Erik from RE-NAA, Norway hopes to craft meaningful experiences by bringing the Norwegian taste to Saigon's opulent dining scene. The next prestigious Chef included in the guest list is three-Michelin-star Chef Paolo Casagrande from Lasarte Restaurant, Barcelona. Having been journeying through numerous restaurants in Italy seeking technique, discipline and exploration of the culinary world, Paolo Casagrande mastered his skills in top culinary institutions before taking full responsibility for the entire gastronomic project of the grand luxurious Monument Hotel. The last admirable Chef joining this event is Chef Emmanuel Renaut, a long-standing pioneer in French cuisine and the founder of Flocons de Sel, the three-star Michelin gem in the grandiose Haute Savoie.

Art comes in form that can be appreciated beyond the visual senses. The art of perfumery is brought to you with the creativity and deep understanding of Blaise Mautin, the master creating Park Hyatt Saigon's signature scent that helps connect emotionally and mindfully with guests both during and after their stay.

Good memories are often accompanied by a good drink, in particular, by celebrity mixologist Giacomo Giannotti from the energetic city of Barcelona. Giacomo Giannotti will guide cocktail enthusiasts through some of the cocktail recipes that took his speakeasy bar, Paradiso, to third place on The World's 50 Best Bars list in 2021 and first place in 2022. At the same time, wine connoisseurs will indulge in the finest selection of Champagne personally chosen by Mr Frédéric d'Avella from Baron d'Avella Champagne House.

Among the finer things in life, jewellery craftsmanship is also undoubtedly an art form in and of its kind. In the jewellery masterclass, Christie's jewellery specialist Mafalda Chenu will explain the artistry behind each jewel, derived from her vast experience in the consignment and sale of many important jewellery collections. Passion Week third edition will also welcome Ting Fan, Music Director of Saigon Philharmonic Orchestra. At his master class, explore the language of sound and the way it has come to resonated with time itself.

Save the dates for November to be culturally engaged and artistically enriched in a renowned space full of stimulating and interactive events.

THURSDAY NOVEMBER 17, 2022

FLORAL DESIGN MASTER CLASS

Limited to 14 guests, VND 5,500,000 per person Mr Alfie Lin - Floral Design Director - CN Flower - Taipei Drawing Room, Mezzanine Level, Park Hyatt Saigon

5-course lunch menu

Optional wine pairing at VND 1,500,000 per person Mr Sven Erik Renaa - Celebrity Chef 🍪 🍪 - RE-NAA Restaurant - Stavanger

Cellar Room, Square One, Mezzanine Level,

Park Hyatt Saigon

10:00 - 12:30 Master Class

12:30 - 14:30 Lunch

CELEBRITY CHEF LUNCH

Limited to 60 guests, VND 3,500,000 per person Mr Sven Erik Renaa - Celebrity Chef 😂 😂 - RE-NAA

5-course lunch menu

Optional wine pairing at VND 1,500,000 per person Square One, Mezzanine Level, Park Hyatt Saigon 12:30 - 14:30

PERFUME MASTER CLASS

Limited to 14 guests, VND 2,500,000 per person Mr Blaise Mautin - Blaise Mautin Parfumeur - Paris Drawing Room, Mezzanine Level, Park Hyatt Saigon 14:00 - 16:30

CHAMPAGNE MASTER CLASS

Limited to 4 guests / session, VND 5,500,000 per person Mr Frédéric d'Avella and Mr Mattia Lattanzio Baron d' Avella Champagne House - Exclusif millésime Park Executive Suite 631, Level 6, Park Hyatt Saigon 13:00 - 14:30, 15:30 - 17:00, 17:30 - 19:00

CELEBRITY GALA DINNER

Limited to 80 guests, VND 8,500,000 per person Mr Sven Erik Renaa - Celebrity Chef 🍪 🍪 - RE-NAA Restaurant - Stavanger

7-course dinner menu including wine pairing

Guest House, Mezzanine Level, Park Hyatt Saigon 18:00 - 19:00 Cocktail Reception

19:00 - 21:30 Dinner

2 Lucky Draws: 6-night stay in Hyatt Hotels Korea, 4-night stay in Hyatt Hotels India

FRIDAY NOVEMBER 18, 2022

JEWELLERY MASTER CLASS

Limited to 14 guests, VND 6,000,000 per person Ms Mafalda Chenu - Jewellery Specialist - Christie's -Hong Kong

Drawing Room, Mezzanine Level, Park Hyatt Saigon

5-course lunch menu

Optional wine pairing at VND 1,800,000 per person Mr Paolo Casagrande - Celebrity Chef 232323 - Lasarte Restaurant - Barcelona Square One, Mezzanine Level, Park Hyatt Saigon 10:30 - 12:30 Master Class 12:30 - 14:30 Lunch

CELEBRITY CHEF LUNCH

Limited to 50 guests, VND 4,500,000 per person Mr Paolo Casagrande - Celebrity Chef 🕄 🕄 🕄 - Lasarte Restaurant - Barcelona 5-course lunch menu

Optional wine pairing at VND 1,800,000 per person Square One, Mezzanine Level, Park Hyatt Saigon 12:30 - 14:30

CLASSICAL MUSIC MASTER CLASS

Limited to 14 guests, VND 2,500,000 per person Mr Fan Ting - Music Director - Saigon Philharmonic Orchestra - Saigon

Journey through music Including Signature Afternoon Tea

Drawing Room, Mezzanine Level, Park Hyatt Saigon 14:00 - 16:00

MIXOLOGY MASTER CLASS

Limited to 14 guests, VND 2,500,000 per person Mr Giacomo Giannotti - Celebrity Mixologist -"World's Best Bar" Paradiso - Barcelona 2 Lam Son Bar, Ground Level, Park Hyatt Saigon 14:00 - 16:00

CELEBRITY GALA DINNER

Limited to 70 guests, VND 9,900,000 per person Mr Paolo Casagrande - Celebrity Chef 🕄 🕄 🕄 - Lasarte Restaurant - Barcelona

6-course dinner menu including wine pairing Guest House, Mezzanine Level, Park Hyatt Saigon 18:00 - 19:00 Cocktail Reception 19:00 - 21:30 Dinner

3 Lucky Draws: 8-night stay in Hyatt Hotels Japan, 6-night stay in Hyatt Hotels China, 4-night stay in Hyatt Hotels China & 2-night stay in Hyatt Hotels Cambodia

PARADISO AT 2 LAM SON BAR

Mr Giacomo Giannotti - Celebrity Mixologist -"World's Best Bar" Paradiso - Barcelona 2 Lam Son Bar, Ground Level, Park Hyatt Saigon 21:00 - Late

SATURDAY NOVEMBER 19, 2022

JEWELLERY MASTER CLASS

Limited to 14 guests, VND 6,000,000 per person Ms Mafalda Chenu – Jewellery Specialist – Christie's – Hong Kong

Drawing Room, Mezzanine Level, Park Hyatt Saigon

5-course lunch menu

Optional wine pairing at VND 1,800,000 per person Mr Emmanuel Renaut - Celebrity Chef 2323 -Flocons de Sel Restaurant - Megève Square One, Mezzanine Level, Park Hyatt Saigon 10:30 - 12:30 Master Class 12:30 - 14:30 Lunch

CELEBRITY CHEF LUNCH

Limited to 50 guests, VND 4,500,000 per person Mr Emmanuel Renaut - Celebrity Chef 232323 -Flocons de Sel Restaurant - Megève 5-course lunch menu Optional wine pairing at VND 1,800,000 per person Square One, Mezzanine Level, Park Hyatt Saigon 12:30 - 14:30

CLASSICAL MUSIC MASTER CLASS

Limited to 14 guests, VND 2,500,000 per person Mr Fan Ting - Music Director - Saigon Philharmonic Orchestra - Saigon

Journey through music

Including Signature Afternoon Tea Drawing Room, Mezzanine Level, Park Hyatt Saigon 14:00 - 16:00

MIXOLOGY MASTER CLASS

Limited to 14 guests, VND 2,500,000 per person Mr Giacomo Giannotti - Celebrity Mixologist -"World's Best Bar" Paradiso - Barcelona 2 Lam Son Bar, Ground Level, Park Hyatt Saigon 14:00 - 16:00

CELEBRITY GALA DINNER

Limited to 70 guests, VND 9,900,000 per person Mr Emmanuel Renaut - Celebrity Chef 232323 -Flocons de Sel Restaurant - Megève

6-course dinner menu including wine pairing Guest House, Mezzanine Level, Park Hyatt Saigon 18:00 - 19:00 Cocktail Reception 19:00 - 21:30 Dinner

3 Lucky Draws: 4-night stay in Hyatt Hotels Bali & 2-night stay in Hyatt Hotels Indonesia, 8-night stay in Hyatt Hotels Australia & 2 night-stay in Hyatt Hotels New Zealand, 6-night stay in Hyatt Hotels China

PARADISO AT 2 LAM SON BAR

Mr Giacomo Giannotti - Celebrity Mixologist -"World's Best Bar" Paradiso - Barcelona 2 Lam Son Bar, Ground Level, Park Hyatt Saigon 21:00 - Late



THE PASTRY Boutique

NEW MENU COMING SOON



THE RIVUS



Project address. THE RIVUS, District 9, (Thu Duc City), Ho Chi Minh City, Vietnam

Disclaionar mach: "THE RPUS - CATED DESIGN VILLAS ET ELE SAAE", the ELE SAAB and ELE SAAB Horne Collection are used to be Masteria Hornes and the a Konze from SIM Lionning Limited and its affiliates.







VESPA ADVENTURES SAIGON AFTER DARK



This Saigon night tour is part night excursion, part street food adventure. Experience Saigon nightlife the way locals do, all from the back of a **vintage Vespa**.

To start off this Saigon night tour, enjoy drinks at our Vespa-themed beer club, Craft Beer Brewery, to watch "as the world goes by". Throughout the night, try a variety of food and drinks at 2 local restaurants and samplings of **Saigon's best authentic local food**. Zoom past the famous **must-see sights of Ho Chi Minh City** while in the bustling traffic. We'll also go to a **Vietnamese-style coffee shop** with special live music bar, and then wrap up the evening at an exciting music bar where the new generation of Vietnamese unwind and flaunt their unique styles. Guests ride pillion behind our drivers to enjoy and experience the **Vietnamese nightlife** with friends. This tour includes free flowing drinks and all you can eat, so come with an appetite!

<image>

- Saigon Night Tour Highlights*- All-you-can-eat & free flow drinks, beer & snacks at Craft Beer Brewery, local seafood restaurant, local Vietnamese pancake restaurant, zooming by famous Saigon sights, live music cafe, live music bar.
- Suggest departure time: 6.00pm

🕲 +84 28 3824 1234 🛛 🖾 concierge.saiph@hyatt.com

04 THE SEASONED TRAVELLER